# **Delegate Dips**

## Ingredients

### BLUE Dip

- 1 jar TOSTITOS® Creamy Spinach Dip
- 8 oz. cream cheese, softened
- 8 oz. blue cheese crumbles
- 1 cup sour cream

### **RED** Dip

- 1 cup TOSTITOS® Salsa Con Queso
- 1 bag TOSTITOS® Original Restaurant Style
- 1 cup Rotisserie Chicken, Diced
- ¾ cup Buffalo Wing sauce
- ½ cup shredded Monterey Jack

#### GARNISH

- Green onions, sliced thin
- Stalk celery, sliced thin

### How to make it

- 1. Preheat your oven to 400 degrees.
- BLUE: Mix cream cheese and blue cheese together in a large mixing bowl. Fold in TOSTITOS<sup>®</sup> Creamy Spinach Dip and sour cream to take this party up a notch. Serve chilled.
- RED: Cut chicken into bipartisan bites. Place in a large mixing bowl with TOSTITOS<sup>®</sup> Salsa Con Queso and Buffalo Sauce.
- 4. Once chicken is thoroughly coated, place in an oven-safe dish.
- Top with Monterey Jack and bake in oven for 10 to 12 minutes or until cheese turns amber waves of golden brown. Serve warm.
- 6. Garnish both with chopped celery, green onions and a generous supply of TOSTITOS<sup>®</sup>









PREP TIME 25 min

TOTAL TIME

COOK

TIME

SERVING



Restaurant Style chips.